



recipe card

2026

NAME OF DISH

Pg 1 of 2

Wild Game Bolognese

CATEGORY

Wild Game (elk)

PREP TIME

20-30 mins

COOK TIME

4 Hours

INGREDIENTS

- 1 ½ lbs ground wild game
- 2 Tbsp olive oil
- 3 strips bacon or pancetta, diced
- 1 medium onion, fine diced
- 1 carrot, fine diced
- 1 celery stalk, fine diced
- 4 cloves of garlic chopped
- 2 Tbsp tomato paste
- 2 sprigs of rosemary
- 3 sprigs of sage
- 1 bay leaf

INGREDIENTS CONT.

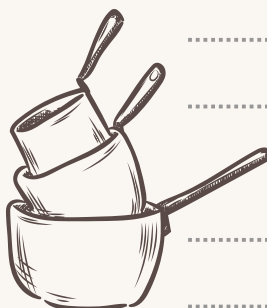
- 1 tsp salt or more
- pinch of red pepper flakes
- 1 cup red wine
- 1 28 oz jar crushed tomatoes
- 1 cup milk
- ½ tsp nutmeg (optional)
- Parmesan

directions

- In a Dutch oven heat the olive oil with the bacon, golden. Sauté the onions, carrots and celery until slightly softened, about 7 minutes. Add the garlic and cook for another 2 minutes.

notes

Original Author: Mike Busse



cont. on next page



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directions cont.

- Add the meat and cook until lightly browned and no longer pink inside.
- Add the tomato paste and a large pinch of salt and cook for another minute or two.
- Add the wine, cook for about 5 minutes then add the tomatoes, herbs. bay leaf.
- Simmer uncovered for 2 hours add the milk and cook for another 20 minutes or so.
- Turn of the sauce and allow to rest while you make the pasta or polenta.
- Top with parmesan

Serve and Enjoy!

notes

If serving with polenta, follow directions for the polenta. If serving with pasta, prepare the pasta according to direction. I like to cook it one minute shy and then toss with the sauce and pasta water to cook for another minute.

Original Author: Mike Busse

